

NAF Atsugi
Officers' Club Catering Menu



Please call for an appointment to meet
with our Catering Manager.

264-3620/3621 (DSN)

0467-70-8649 (Commercial)



WELCOME

The Officers' Club staff would like to take this opportunity to thank you for choosing us. Listed below and in the following pages are some helpful hints and reminders about your event(s), rooms available and some pricing policies of the Officers' Club. Please take a few minutes to read through the planner, so we may assist you in having the best event(s) possible.

AUTHORIZED PATRONS

All Officers, retired Officers, spouses, family members in the United States Armed Forces, Japanese Armed forces, and Officers from visiting countries are authorized members. Civilian personnel GS-7 and above, spouses, and family members are authorized patrons. Japanese national employees, MLC/IHA 1-5, spouses, and family members are authorized patrons. Authorized patrons may sponsor or escort personnel in all areas except for the lounge areas. Sponsored guests are not authorized use of Cashiers Cage.

CLUB HOURS OF OPERATION

The Officers' Club hours of operation for events are:

Monday & Holidays	Dining Closed 1630 - 2300	KC's Lounge	Saturday	1715 - 2100 1630 - 0030	Dinner KC's Lounge
Tuesday - Thursday	1115 - 1300 1715 - 2000 1630 - 2300	Lunch Dinner KC's Lounge	Sunday	1030 - 1330 1715 - 2000 1630 - 2300	Brunch Dinner KC's Lounge
Friday	1115 - 1300 1715 - 2100 1630 - 0030	Lunch Dinner KC's Lounge			

Off-premise hours of operation are:

Sunday - Thursday	0800 - 2200
Friday - Saturday	0800 - 2400
Holidays	By Request

Off-premise events are charged a 20% service charge and \$15 delivery fee each way. Events may be planned prior to club opening hours or after club closing hours with coordination from the Party Coordinator or General Manager.

ROOMS AND AREAS AVAILABLE

Kitty Hawk Ballroom (Entire)	35 to 225 persons *450	Independence Lounge	16 to 40 persons *60
Kitty Hawk Ballroom (Half)	35 to 120 persons *225	Patio	150 to 175 persons
Midway Room	16 to 40 persons *60	KC's Lounge	*16 to *75 persons

All room capacities listed are minimum and maximum capacity. Occupancy may change due to customer specifications and configurations.

*Indicate cocktails or standing functions.

HELPFUL HINTS

RECEPTION OR COCKTAIL PARTIES

Cocktail parties are a great way to have guests mingle and socialize among friends. Cocktail parties usually last no more than 2 hours. Hors d'oeuvres should be planned to last the first hour. We suggest taking into account the time of the day for the cocktail event. If planned during lunch or dinner times, we suggest serving more hors d'oeuvres. If alcohol is planned to be served, foods high in protein will help absorb the alcohol. We recommend 6 to 8 pieces per person for normal cocktail functions or half the amount with 3 to 4 ounces of deli meats per person.

LUNCHEONS

Luncheons are a great way to gather friends and co-workers or hail or bid farewell to someone. A luncheon usually consists of a standard lunch fare. Depending on your guests, luncheons can be light to heavy. During the week people tend to adhere to light to medium lunches, this usually consists of soup or salad, entree and a light dessert with beverage. Heavier lunches are preferred during the weekend. Salads also make great menu items for lunches.

DINNER PARTIES & BANQUETS

Dinner parties provide a great ambience for socializing. Dinner events tend to last longer, especially if after-dinner events are planned. These usually last from 3 to 4 hours depending on the schedule of events. For planning purposes we suggest approximately 1 1/2 to 2 hours for dinner service depending on the number of attendees and type of dinner service. Events with a head table tends to take longer since proper etiquette calls for the head table to finish each course prior to beginning service for the next course. If dessert and coffee service is requested this may increase the time to allow clearing of all plates prior to serving the course. We have a wide selection of items to choose from our menu to make your party a memorable event.

BUFFET SERVICE

Buffet service can be a great alternative to regular plate service; however, there are some key points to bear in mind. The catered buffet is not an all-you-can-eat service. Buffets are served 1 portion per person. When ordering a buffet service, we suggest that you order 1-to-2 portions above the guest count in order to ensure there is enough portions for everyone and then a little more for extra servings. Buffets also can create time lags between the first person served and the last person depending on the time it takes for each guest to finish the line. We recommend at least two buffet lines for events over 75 people to ensure your plans stay on track.

MISCELLANEOUS

Other items which we can provide to get the most out of your events are:

Cakes (for all occasions), flowers, candles, ice carvings, theme events, photographer (private contractor), choice of tablecloth and napkin colors, DJ service or live bands (private contractor or MWR sponsored) and specialty items (glasses, collector items for events... these items require manufacture lead times of 6 to 8 weeks.

Thank you again for choosing the Officers' Club for your event.

HORS D' OEUVRES

HOT HORS D' OEUVRES

Steamship Round (serves 50-75)

Served with rolls and condiments, includes carver

Beef Inside Round (serves 25-45)

Excellent choice for smaller events, also served with rolls and condiments.

Honey Baked Ham (serves 25-40)

Always a delicious treat. Served with assorted breads and condiments.

Roast Prime Rib Full (serves 40)

Half (serves 20)

Served with traditional horseradish or Japanese soy dressing.

Chicken Yakitori Tray (50 pieces)

Chicken skewered and grilled then topped with yakitori sauce.

Lumpia Tray (48 pieces)

Classic Filipino treat, served with sweet & sour sauce.

Fried Gyoza Tray (60 pieces)

These crispy oriental treats go great with any event.

Jalapeno Poppers Tray (48 pieces)

Spicy jalapeno halves filled with cream cheese or cheddar cheese.

Buffalo Wings Tray (48 pieces)

Always a favorite! Try them with different sauces... mild, spicy or flaming hot.

Fried Wontons with Cheese and Cod Caviar Tray (48 pieces)

Crispy fried wontons stuffed with mozzarella cheese and hot spicy Cod Caviar

Chicken Wings Tray (48 pieces)

Chicken wings coated with your favorite sauces... Chinese, garlic or cajun.

Meatballs Tray (60 pieces)

100% beef meatballs simmered in your choice of sauces... sweet & sour, barbeque or Swedish gravy.

Yakisoba

Oriental noodles pan-fried with Oriental seasonings and vegetables, topped with pickled red ginger.

Cheese Sticks Tray (48 pieces)

Golden fried mozzarella sticks served with marinara sauce.

Mussel in Wine and Garlic sauce Tray (five dozen)

Mussels in the half shells steamed with wine, onion, sweet peppers and garlic.

Rotisserie chicken Tray (5 whole chickens)

Slow roasted whole chicken carved and seasoned with Cajun spices.

Cheese Onion Puffs Tray (48 pieces)

Puff pastry dough baked and topped with onion cream mix.

Shrimp Tempura Tray (serves 50)

Black Tiger Shrimp fried with battered crisp, served with Tempura sauce.

Pizza

Cheese, pepperoni, sausage, or ground beef, cut into bite size pieces. Order by the sheet. Each sheet 12" X 18".

Please contact Catering Manager for price list.

HORS D' OEUVRES

HOT HORS D' OEUVRES

Buffalo Shrimp Large tray (100)
Small tray (50)

Large shrimp steamed and coated with your choice of sauce. Mild, medium, or flaming, order by the large tray or small tray.

Roast Whole Turke

Slow cooked tom turkey basted, golden brown. 14-pound average. Served whole or carved and assorted sliced bread and Condiment.

Fried Calamari Tray (2 pound - approx 10 dozen)

Deep-fried Calamari. Simple yet very delicious. Served with marinara sauce.

Quesa Tartar stuffed Spuds Tray (5 dozen)

Crunchy shells are battered with our delicious Corn Mesa and stuffed with cheese and topped with shredded potatoes, beans and a perfect blend of seasonings. Served with marinara sauce. Order by the tray.

Italian Breaded Zucchini Sticks Tray (3.5 pound, approx 7 dozen)

Fresh Zucchini sticks coated with our premium Italian bread- crumbs. Served with marinara sauce.

Butter Breaded Mushrooms Tray (2 pound, approx 90 pieces)

100% Pennsylvania Button Mushrooms coated with premium butter breadcrumb coating for a crunchy texture and full flavor.

Korean Barbecued Beef

Korean Barbecued beef garnished with sesame, garlic, green onion and lettuce. Serves 30-40 guests.

Mediterranean Wine Poached Salmon Tray (4-pound average)

Half salmon cooked with garlic-olive oil and Mediterranean vegetables. Served with plenty of crusty bread.

Please contact Catering Manager for price list.

HORS D' OEUVRES

COLD HORS D' OEUVRES

Finger Sandwiches Tray (84 pieces)

An assortment of ham, turkey, roast beef and egg salad with lettuce, tomato and cream cheese

Vegetable Tray

Cucumbers, celery, carrots sticks, broccoli, peppers, and olives. Served with ranch dressing.

Deli Meat & Cheese Tray

One pound each of smoked ham, turkey breast, roast beef, American cheese and Swiss cheese. Served with assorted rolls and condiments.

International Cheese Tray

Cheddar, Smoked Swiss, Monterey Jack, Brie and Munster cheese.

Spicy Deviled Eggs Tray (60 pieces)

Deviled eggs with spicy salsa for a kick.

Shrimp Cocktail Small (52 shrimp)

Large (104 shrimp)

Black tiger shrimp steamed with seasoning, then chilled, served with spicy cocktail sauce.

Marinated Seafood

Italian marinated Black Tiger shrimp, Squid, Mussels and Octopus. Served with plenty of crusty bread.

Smoked Turkey Tortilla Wraps Tray (48)

Smoked turkey with avocado, sour cream and Swiss cheese, all wrapped in various flour tortillas.

Southern Tortilla Wrap Tray (48)

Chopped ham, jalapeno, creamed cheese and cilantro filling stuffed with jalapeno tortilla rolls.

Norimaki Roll Tray (75 pieces)

Japanese rolled sushi filled with tuna salad, cucumbers and pickled Japanese vegetables, served with wasabi and soy sauce.

Futomaki Roll Tray (60 pieces)

Large Japanese rolled sushi filled with imitation crab, eggs, and sweet Japanese seasoning, served with wasabi and soy sauce.

California Roll Tray (60 pieces)

Large Japanese rolled sushi filled with imitation crab or shrimp, cucumber, avocado and cream cheese rolled and topped with sesame seeds.

Mucho Nachos

Corn tortilla chips topped with seasoned ground beef, cheddar cheese, tomatoes, onions, black olives, baked and topped with sour cream and salsa.

Fruit Tray

Four kinds of seasonal fruit cut into bite size pieces.

Asian Spring Rolls Tray (60 pieces)

An assortment sauteed chicken, shrimp, cucumbers, carrots, cilantro, and spices wrapped in rice paper, served with spicy chili sauce.

Chips & Dip

Choose from lays potato chips and ranch dressing, dip or tortilla chips with salsa dip.

Idaho Potato Salad

Country-style potato salad.

Italian Macaroni Salad

Chopped ham, and mozzarella cheese topped with herb mayonnaise dressing.

Please contact Catering Manager for price list.

LUNCH AND DINNER

PLATE SERVICE

All plate selections include soup, salad and choice of two accompaniments, fresh dinner roll and ice tea or coffee.

Herbed Grilled Chicken Breast: Chicken breast rubbed with light herb butter tomato sauce

Cottage Cheese Crusted Chicken: Chicken breast crusted with cottage cheese and baked

Shrimp and Sausage Pasta: Black Tiger Shrimp and smoked sausage sautéed and served on bed of pasta

Crispy Salmon Pasta: Salmon baked until crispy and served over bed of pasta with reduced seafood sauce

Shrimp Scampi with Pasta: Garlic, butter, black tiger shrimp, sautéed with herbs over pasta

Pot Roast Beef: Tender home made roast with grilled vegetables

Roast Beef with Au Jus: Sliced roast beef with beef au jus.

Roast Cornish Game Hens with Wild Rice Stuffing: Game hen stuffed with wild rice dressing

Chicken Cordon Blue: six-ounce chicken breast stuffed with cheese and ham, served with marinara sauce

Chicken Breast Dijon style: chicken breast topped with baked ham and Dijon mustard

Beef Wellington: Tenderloin and mushrooms wrapped in puff pastry dough and served with Vin Blanc sauce

Cajun Mahi Maui: Mahi Maui filets coated with Cajun spices and oven baked

Baked Herbed Salmon: Salmon filet baked with herbs and lemon

Chicken Wellington: Chicken breast and chopped herbs wrapped in puff pastry dough and served with Cilantro cream sauce

Roast Prime Rib: Roasted prime rib (10 ounce) served with au jus

Filet Mignon: Tenderloin filets wrapped with bacon. 6 oz
8 oz

LUNCH AND DINNER SELECTIONS LIST

SOUP:

Corn Chowder Soup
Lentil Soup
Beef Consommé with Shiitake Mushrooms
Old Fashioned Vegetable Soup

Salad:

Green Salad (choice dressing)
Caesar Salad
Oriental Salad
Apple Dijon Salad

ACCOMPANIMENTS:

Rosemary or garlic mashed potatoes with Butter, Beef, or Turkey gravy
Roasted Parsley Potatoes / Potato Au Gratin / Sage Stuffing
Cornbread Stuffing / Boiled Potatoes / Steamed or fried Rice
Rice pilaf / Baked Potatoes with Sour Cream
Pasta, (Linguine, Fettuccini, or Farfalle, (bow ties)
Choice of Butter or Olive Oil / Jack Daniel Glaze Sweet Potato
Buttered Corn / Savory Green Beans
Broccoli with Hollandaise Sauce / Asian Stir Fried Vegetables
Spinach and Bacon / Honey Glazed Carrots
Peas with Mushrooms

Please contact Catering Manager for price list.

DESSERT

PLATE SERVICE

Strawberry shortcake: Angel cake with strawberry drizzle (seasonal)

Ice Cream: (1 Scoop) choose from Vanilla, Strawberry or Chocolate

Chocolate Cake: Chocolate cake sitting on top of triple sec chocolate sauce, with strawberry drizzle

Strawberry Mousse: Strawberry mousse topped with cream whip and mint

Fruit Plate: Seasonal fresh fruit with cream cheese pate

Chocolate Mousse: Chocolate mousse topped with Orange peel zest sauce

Cheesecake with Fresh Fruit: New York style baked cheesecake with seasonal fruit

Hi-dome cake Ice cream with fruits: 9" ice cream cake with surround seasonal fresh fruits

Chef's Special: Seasonal desserts made by our Chef please ask for current seasonal selection.

Please contact Catering Manager for price list.

BREAKFAST AND LUNCH BUFFET SERVICE

BREAKFAST BUFFET

Scrambled eggs, bacon, sausage links, hash browns, biscuits, toast, bagels, fresh fruit, milk, chocolate milk, coffee and three kinds of juice

LUNCH BUFFET

All buffets include ice tea or coffee. Minimum of 25 person required for all buffets.

TACO BUFFET: Hard and soft tacos, beef enchiladas, refried beans, Mexican rice, Mexican salad, cinnamon crisps, and chips and salsa

SANDWICH BUFFET: Assorted deli meats, cheese, potato salad, assorted breads, relish tray, and apple pie

ORIENTAL BUFFET: Teriyaki chicken thighs, Yakisoba, stir fried beef, Oriental vegetables, steamed rice and Chinese jello

AMERICAN BUFFET: Fried chicken, Salisbury steak, mashed potatoes, buttered corn, potato salad, jello salad and apple pie

Please contact Catering Manager for price list.

DINNER BUFFET SERVICE

BUILD YOUR OWN DINNER BUFFET

Choose from (1) soup or salad (2) entrée (3) accompaniments, and (1) dessert item.

All buffets include assorted breads, ice tea or coffee. Minimum of 35 person required for dinner buffets

SOUP: additional item

Consommé

Old Fashioned Vegetable

Chicken Noodle

Minestrone

Corn Chowder

SALADS: additional item

Tossed Green Salad

Oriental Salad

Pasta Salad

Potato Salad

Jello Salad

SALAD BAR

ENTRÉE: additional item

Roast Beef with au jus

Beef Stroganoff

Brown Beef Stew

Baked Ham

Sauerbraten (German Pot Roast)

Roast Turkey with Cranberry Relish

Braised Corn Beef

Rotisserie Chicken

Salisbury Steak

Fried Chicken

Beef and Green Peppers

Chicken Ala King

Herb Roasted Pork

Turkey Divan

Pork Cutlets

Linguini Arrabbiata

BBQ Pork

BBQ Chicken

Chicken Breast Dijon Style

Seafood Jambalaya

Almond crusted Mahi Maui

Popcorn Shrimp Stir Fried with Vegetables

Spaghetti and Meatballs

Pork Yakisoba

Lasagna with meat

Vegetable Lasagna

Pasta with Gingered Seafood

Shrimp Fried Rice

ACCOMPANIMENTS: additional item

Mashed Potatoes, with Butter, Beef, Turkey gravy

Roasted Parsley Potatoes

Potato Au Gratin

Sage Stuffing

Cornbread Stuffing

Boiled Potatoes

Steamed Rice

Fried Rice

Baked Potatoes with Sour Cream

Pasta, (Linguine, Fettuccini, or Farfalle, (bow ties)

Choice of Butter or Olive Oil

Pasta with Orange, Garlic, and Sesame

Jack Daniel Glaze Sweet Potato

Buttered Corn

Savory Green Beans

Broccoli with Hollandaise Sauce

Asian Stir Fried Vegetables

Spinach and Bacon

Honey Glazed Carrots

Peas with Mushrooms

DESSERTS: additional item

Cheese Cake

Pumpkin Pie

Apple Pie

Chocolate Cake

Cherry Pie

Blueberry Pie

Chocolate Mousse

Please contact Catering Manager for price list.

CONFERENCE SPECIALS

BREAKFAST

All breakfast sets included coffee, tea, and two kinds of juice, Prices are listed per person.

SET A

Fruits tray, bagels with cream cheese and assorted muffins

SET B

Fruit tray and Orange turkey muffin sandwiches

SET C

Eggs, bacon and toast

SET D

Quiche Lorraine and fruit tray

AFTERNOON

All after noon sets include assorted colas, coffee and tea. Prices are listed per person.

SET A

Chocolate chip cookies (2 per person)

SET B

Brownies (2 per person)

SET C

Petit Fours (3 per person)

SET D

Assorted tray including cookies, petit fours and banana bread (2 per person)

Please contact Catering Manager for price list.

CONFERENCE SPECIALS

CONFERENCE EXTRAS

All after noon sets include assorted colas, coffee and tea. Prices are listed per person.

Assorted Muffins

Assorted Pastry

Assorted bagel with cream cheese

Assorted Cookies chocolate chips, white chocolate chips,

Sugar cookies, and Peanut butter cookies

Brownie tray

CAKES

Regular, 1/4 Sheet

Regular, 1/2 Sheet

Regular, Full Sheet

With logo

Please contact Catering Manager for price list.

BEVERAGES

HOT & COLD BEVERAGES

	Serving Size		Serving Size
Iced Tea	Gallon	Coffee	Gallon
Iced Tea	Glass	Coffee	Glass
Herbal Tea	Cup	Bottled Water	Each
Apple Cider w/ Cinnamon Sticks	Gallon	Lemonade	Gallon
Orange Juice	Gallon	Egg Nog	Gallon
Orange Juice	Quart	Egg Nog	Quart
Milk	Gallon	Egg Nog (spiced)	Gallon
Milk	Quart	Egg Nog (spiced)	Quart
Chocolate Milk	Gallon	Fruit Punch	Gallon
Chocolate Milk	Quart	Fruit Punch	Bowl

We are proud to feature Peter Vella® as our house wine selection.

Cabernet Sauvignon • Chardonnay • White Zinfandel

Glass \$1.75 • 375 ml \$3.75 • 1000 ml \$7.50

WHITE WINE

E. & J. Gallo Chardonnay	187 ml	Beringer Chenin Blanc	750 ml
Gossamer Bay Chardonnay	750 ml	Indigo Hills Chardonnay	750 ml
E. & J. Gallo Chardonnay	750 ml	Fetzer Chardonnay	750 ml
Turning Leaf Chardonnay	750 ml	Beringer Chardonnay	750 ml
Chateau Ste. Michelle Riesling	750 ml		

ROSÉ WINE

IE. & J. Gallo White Zinfandel	187 ml	Mateus Rosé	750 ml
Gossamer Bay White Zinfandel	750 ml	Turning Leaf White Zinfandel	750 ml
E. & J. Gallo White Zinfandel	750 ml	Beringer White Zinfandel	750 ml
Lander's Rosé	750 ml		

Please contact Catering Manager for price list.

BEVERAGES

RED WINE

	Serving Size		Serving
E. & J. Gallo Sauvignon	187 ml	Ruffino Chianti	750 ml
Gossamer Bay Cabernet Sauvignon	750 ml	Indigo Hills Cabernet Sauvignon	750 ml
E. & J. Gallo Cabernet Sauvignon	750 ml	Indigo Hills Pinot Noir	750 ml
Turning Leaf Cabernet Sauvignon	750 ml	Fetzer Cabernet Sauvignon	750 ml
Turning Leaf Merlot	750 ml	B. & G. Cateuneuf Du Pape	750 ml

SPARKLING WINE

Ballatore Gran Spumante	750 ml	M. & R. Asti Spumante	750 ml
Korbel Brut	750 ml		

SAKE (COLD)

Gekkeikan

BEER

O'Doul's (Non Alcoholic)	Coors Light	Asahi Super Dry
Budweiser	Heineken	Asahi Super Dry Draft
Bud Light	Corona Extra	Guinness Strout Draft
Michelob	Samuel Adams	Bass Ale Draft
Miller Lite	Kirin	Keg Beer
Miller Genuine Draft		

Please contact Catering Manager for price list.

BEVERAGES

SPIRITS

Well Spirits

Gin
Vodka
Rum

Call Gin

Tanqueray
Beefeater

Call Vodka

Absolut

Call Rum

Captain Morgan
Malibu
Myers Rum

Tequila

Jose Cuervo

Well Scotch Whiskey

Ballantine

Well Bourbon Whiskey

Jim Beam

Well Brandy

Paul Masson Brandy

Call Scotch Whiskey

Chivas Regal
Johnnie Walker Black
Glen Livet
Glen Fiddich

Call Bourbon Whiskey

Wild Turkey

Tennessee Whiskey

Jack Daniels

American Whiskey

Seagram's 7 Crown

Canadian Whiskey

Seagrams VO
Canadian Club
Crown Royal

Irish Whiskey

Jameson

Cognac

Courvoisier VS
Remy Martin

OTHER SERVICES

Cork Fee

Please contact Catering Manager for price list.

CATERING POLICIES

RESERVING AN EVENT

All events booked, must be accompanied by a signed catering contract. (NAVPERS 1746/1a) All events booked require preliminary worksheets which must include date, time, number of guests and menu selection. All bookings are not final until a contract has been signed. Telephone reservations will be accepted (tentative) but a written worksheet is required seven (7) days prior to the event. All events must have a signed contract five (5) days prior to the event. Estimated guest counts must be received at the time the event worksheets are taken. A confirmed guest count must be received three (3) days (excluding weekends and holidays) prior to the event or 95% of the original estimate will be prepared and charged. There are no room charges, however events will be booked in rooms according to the number of guests anticipated.

CANCELLATION

Cancellation of an event must be made no later than 48 hours in advance of the actual party date either by letter or phone messages, otherwise the full price of the party must be paid.

SERVICE CHARGE

A 15% service charge, in lieu of a tip, will be added to all food and beverage sales. A 20% service charge is added to all off-premise events. The sole exception is a cash bar.

PRICES

All menu prices listed in the brochure are subject to change without notice. Discounts or reduced rates are not authorized. In particular, 'happy hour' prices cannot be offered for any private parties.

BILLING AND PAYMENTS

The total amount may be paid at the conclusion of the party (during working hours) at your club's central cashier. Alternatively, a bill can be sent to the host.

OUTSIDE FOOD AND BEVERAGES

No outside food or beverages will be allowed into MWR clubs, with the exception of ceremonial cakes.

CONFERENCES

No meetings or conferences can be held at the MWR clubs except those in conjunction with a meal occasion.